

EAT & DRINK

nau mai

welcome to fantail & turtle!

our menu is designed to be shared with friends.

dishes will arrive as they're ready, perfect for grazing.

please let us know if you have a time constraint.

all meats are free range & fish is sustainably line caught.

herbs & greens are foraged or picked from our gardens.

we compost food scraps on site to return to the soil.

proudly supporting small local producers.

v vegetarian vg vegan gf gluten-free* df dairy free

*please note we are not a gluten-free kitchen and cross-contamination could always occur.

please advise the kitchen if you have an allergy

contactless & credit card payments incur 1.5% surcharge

DESIGNED TO SHARE
11AM-9PM

MIXED OLIVES vg, gf citrus, garlic, parsley	9
HOUSE FOCACCIA v garlic, kombu butter, olive oil, balsamic	12
CHUNKY FRIES v, gf, df house aioli or tomato	10
IN CHEF WE TRUST PLATTER chef's selections from our menu and sometimes some secrets	
small	55
large	95
JALAPEÑO WONTONS v ricotta, cheddar, sriracha mayo	16
ASIAN GREENS vg, gf, df soy, garlic, ginger, chilli	16
BABY KUMARA & POTATOES vg, gf herbs, cheddar, caper & tomato	15
SOMETHING SALAD gf cos, bacon, pineapple, mayo, cured hens yolk	16
WEST COAST HEIRLOOM TOMATOES v, gf buffalo mozzarella, basil, black vinaigrette, pine nut	19
BUTTERMILK FRIED CHICKEN buttermilk soaked free range thigh, japanese mayo or buffalo	19
FREE HOUSE FISH BITES beer battered wild-caught fish, tartare, lemon	19
THE LOX gf, df beetroot cured salmon, fennel & lime, harakeke chip, mandarin	22
PORK BELLY gf pickle, kumara & boil up	20
HAWKE'S BAY LAMB RIBS gf carrot, horopito & harakeke dukkah	26

11AM-LATE
PIZZA

BUFFALO v	25
basil, buffalo mozzarella, heirloom tomatoes, black vinaigrette	
FUNGI v	25
mushroom, shallot marmalade, truffle, confit garlic	
HEIHEI	25
grilled chicken, bacon, mushroom, gooseberry	
POAKA	28
free range pulled pork, bacon, jalapeño, guava	
BILLY	28
roast wild goat, mushroom, black garlic	
REME	28
braised hawke's bay lamb, olive, courgette, cured hen's yolk	

gf bases available

11AM-9PM
LITTLE ONES

FOR THE YOUNG AT HEART TOO.	
CHICKEN & CHIPS	15
free range buttermilk fried chicken, fries, garden salad	
FISH BITES & CHIPS	15
battered line caught market fish, fries, garden salad	

ROUND OF DRINKS / KOHA FOR THE KITCHEN **contains nuts** 20
it's thirsty work back there

AFTERS

MINI CHURROS	15
cinnamon sugar, butterscotch	
DARK CHOCOLATE BROWNIE v, gf	15
custard	
LOCAL CHEESEBOARD v, contains nuts	45
mercier vintage gouda 40g	
little river estate tasman blue 40g	
grinning gecko kau piro washed rind 40g	
fruit, house preserves, cracker	
AFFOGATO	11
kohu road ice cream, millers espresso, whittakers	
add liqueur +5	
amaretto, baileys, kahlua, frangelico, quick brown fox	
cardrona distillery rose rabbit orange +7	
IRISH COFFEE	14
millers espresso, chivas regal, bella vacca jersey, whittakers	
NIGHT CAPS	
st. remy brandy 60ml	12
hennessy cognac 60ml	16
remy martin VSOP cognac 60ml	25
remy martin XO excellence champagne cognac 60ml	60
SWEET WINES BY THE BOTTLE	
newton johnson l'illa chenin blanc	56
villefranche sauterne	58
MULLED WINE - spiced & brandy spiked	
glass	12
carafe	35

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '21	12	48
astrolabe sauvignon blanc marlborough '21	15	60
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '20	12	48
bedin pinot grigio italy '19	13	52
dr. loosen riesling germany '19	-	45

CHARDONNAY

kumeu river village '21	13	52
tony bish fat & sassy hawkes bay '21 v	15	60
seguinot petit chablis france '19	-	65
smith & sheth cru heretaunga hawkes bay '18	18	85
kumeu river coddington vineyard '18	-	98

FRUITY FOREIGN WHITES

secateurs chenin blanc south africa '17	-	48
anselmi san vincenzo soave italy '16	-	55

ORANGE / SKIN CONTACT

unkel 'life's a beach' orange nelson '21	-	65
sato l'atypique pinot gris central otago '18 v	-	75
momento mori 'fistful of flowers' gippsland '21	-	80

ROSÉ

little darling rosé marlborough '21	12	48
kanonkop pinotage dry rosé south africa '21	13	52
unison rosé gimblett gravels '20 v	14	56
domaine houchart provence rosé france '20	15	60

CHAMPAGNE & SPARKLING

bedin prosecco italy NV	12	48
quartz reef NZ methode NV	18	80
quartz reef NZ methode rosé NV	-	85
pierre gimonnet & fils champagne brut NV	-	130

RED WINES	PINOT NOIR		
	loop road central otago '20	14	56
	peregrine central otago '19	18	85
	pyramid valley north canterbury '18	-	95
	valli gibbston vineyard cental otago '19	-	120
RED WINES	SYRAH/SHIRAZ		
	teusner riebke shiraz barossa '19	15	60
	bilancia syrah hawkes bay '19	16	65
	craggy range syrah giblett gravels '19	-	75
	CABERNET & MERLOT		
	smith & co fdr cab/franc/merlot giblett gravels '14	14	56
	chateau villefranche bordeaux france '18	15	60
	craggy range te kahu merlot/cabernet '19	16	65
	unison merlot giblett gravels '13	-	65
	smith & sheth cantera cabernet/tempranillo '18	-	110
	craggy range sophia giblett gravels '18	-	260
	FOR THE ADVENTURER		
	moncagua malbec argentina '18	13	52
	serres crianza rioja spain '16	-	48
	riseccoli chianti classico italy '17	-	70
SWEETS	SWEET WINES BY THE BOTTLE		
	newton johnson l'illa chenin blanc	-	56
	villefranche sauterne	-	58

GIN	1919 house gin, alchemy & tonic, lemon**	12
	bond store kawakawa, mediterranean tonic, cucumber*	14
	1919 classic, east imperial thai ginger, lemon**	14
	melbourne gin, alchemy & tonic, rosemary & black pepper	14
	scapegrace, east imperial grapefruit, orange**	14
	malfy blood orange, alchemy & tonic, orange	14
	malfy pink grapefruit, fever tree mediterranean, lemon	15
	dancing sands dry, east imperial yuzu, orange**	15
	dr beak garden gin, alchemy & tonic, cucumber**	15
	sundown black doris plum gin, alchemy & tonic, orange**	15
	gin mare, rhubarb & mandarin tonic, rosemary	16
	awildian coromandel dry, alchemy & tonic, orange & thyme**	16
	hastings distillers east block 200, alchemy & tonic, thyme**	16
	four pillars shiraz, fever tree mediterranean, orange	16
	four pillars olive leaf, fever tree mediterranean, olive	16
	island gin, fever tree mediterranean, thyme*	16
	scapegrace black, east imperial grapefruit, orange**	16
	curiosity sloe, prosecco, orange*	16
	dr beak gin, alchemy & tonic, kawakawa**	16
	hendricks, burma, cucumber, juniper	16
	juno, east imperial burma, thyme**	16
	bathtub, east imperial burma, orange	16
	blush rhubarb, east imperial thai ginger, lime**	16
	blush boysenberry, burma, rosemary*	16
	blush citrus, east imperial burma tonic, orange**	16
	white sheep milk & honey, mediterranean tonic, lavender*	16
	clemengold mandarin, thai ginger, orange	16
	little biddy, east imperial yuzu tonic, star anise**	16
	riflers quartz, fever tree mediterranean, sage*	18
	the botanist, rhubarb & mandarin tonic, lemon zest, thyme	18
	elephant, east imperial grapefruit, lemon	18
	the source rosehip, east imperial yuzu, orange rind**	18
	garden grown botanica, fever tree aromatic, thyme	20
	adelaide hills green ant, east imperial yuzu, citrus ants	20

*local gins

**local gins & local tonics

COCKTAILS

SPRITZ

aperol spritz - aperol, prosecco, soda, orange	14
amalfi spritz - aperol, limoncello, prosecco, soda, lime	15
hugo spritz - elderflower, prosecco, soda, mint, lemon	16
raspberry spritz - chambord, prosecco, soda, rosemary	16
blackcurrant spritz - creme de cassis, prosecco, soda, orange	16

HOUSE COCKTAILS & SEASONALS

woo woo - vodka, peach schnapps, cranberry, lime	16
southside - scapegrace gin, lime, mint	18
negroni - scapegrace gin, campari, antica formula vermouth	20
bloody shiraz gin sour - shiraz gin, lime, egg white, orange	20
millers espresso martini - espresso, quick brown fox, vodka	20
stonefruit sidecar - peach & apricot brandy, rose rabbit, lime	20
jasmine - gin, campari, cointreau, lime	20
hemingway sour - white rum, maraschino, lime, egg white	20
madame faye joix - gin, fresh feijoa, lime, egg white	22
black forest martini - vodka, creme de cacao, chambord, espresso	22

SHARED COCKTAILS (500ml)

peach paloma - peach bomb, tequila, red grapefruit, lime	28
ribeni - creme de cassis, vodka, native seltzer	28

LOWER-ALCOHOL COCKTAILS

italian spritz - not aperol, prosecco, orange	14
shepherd's delight - dry vermuth, gin, rhubarb, fennel, lime	18
lowgroni - not campari, sweet vermuth, dry london spirit	18

NON-ALCOHOLIC COCKTAILS

you're a virgin gary - cranberry, apple, mint, lime, passionfruit	16
nojito - white cane spirit, lime, mint	16
amaretti sour - amaretti, lime, egg white	18

COCKTAIL FOR A CAUSE (proceeds to Autism NZ)

irish maiden - whisky, cucumber, elderflower, lime	20
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MULLED WINE - spiced & brandy spiked	12
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ON TAP?

when it comes to beer, the fresher the better, and that means no bottles. we're a proud freehouse, so our tap selection changes more often than the alert level rules. please check at the bar for the current offering, or ask us for a recommendation. if in doubt or not into the crafty stuff, our very own F&T Lager is a certified crowd pleaser. we also have a hand pull & real cask ale, served at 10° sessionable, low & 'zero' alcohol options are also available

glass (480ml)	from	11
jug (1.8L)	from	38

SPIRITS

stil vodka*	12
1919 house gin*	12
jack daniels	12
canadian club	12
stolen rum (gold, silver, dark)	12
thomson two tone whisky*	12
woodford reserve bourbon	14
espolón blanco tequila	14
blush honey & rhubarb vodka*	14
crystal head vodka	16
the reid single malt vodka*	16
espolón reposado tequila	15
patrón XO cafe	15
patrón silver	16
patrón añejo	18
agavero tequila liqueur	16
rumbullion rum	15
honest rum*	15
plantation 20yo rum	18
chivas regal scotch whisky	14
st. remy brandy 60ml	14
hennessy cognac 60ml	16
remy martin VSOP cognac 60ml	25
remy martin XO excellence champagne cognac 60ml	60

*locally owned & produced

standard mixers included, east imperial or fever tree +2

SINGLE MALTS

HIGHLAND

aberlour 12yo	14
glenfarclas 12yo	14
oban 14yo	14
the macallan 12yo fine oak	18

ISLANDS

jura 10yo	14
talisker 10yo	14
highland park 12yo	15

SPEYSIDE

glenlivet 12yo	14
balvenie double wood 12yo	14
cragganmore 12yo	14
singleton 15yo	18

ISLAY

laphroaig 10yo	14
ardbeg 10yo	16
caol ila 12yo	16
lagavulin 16yo	18

NEW ZEALAND

thomson manuka smoke progress report	16
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GIN

broken heart barrel aged	12
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need a personal recommendation? ask for Travis. from time to time he may even have left a special bottle behind

NON-ALCOHOLIC

ECOLOGY & CO NON-ALCOHOLIC SPIRITS

london dry & indian tonic, lemon	12
asian spice & east imperial thai ginger ale, orange	14

HOUSE FERMENTED KOMBUCHA

changes, please ask us what's pouring	7
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RAW COLD PRESSED JUICES

orange	6
apple	6
cranberry	6

SOBER DRIVER SODA & LIME

no charge

HOUSE SODAS

apple & elderflower	6
citrus, cucumber & mint	6
feijoa & lime	6
blood orange	6
ginger beer	6
old fashioned lemonade	6
alchemy & tonic hibiscus pink lemonade	6
lemon, lime & bitters	7

MILLERS COFFEE - WASTE FREE

espresso, long black, americano	4
flat white, piccolo, macchiato, latte, cappuccino	5
mocha, belgian hot chocolate	5
iced coffee, iced chocolate	7

ABOUT THE MILK

our Bella Vacca A2 milk is on tap, creamy & non-homogenised
we don't offer trim (it's not too good for you anyway)
bonsoy soy and otis oat milks available
we are proudly single use takeaway cup free

TEAS (TLEAF)

english breakfast	4
kawakawa, lemongrass & ginger	4

OUR STORY

FANTAIL & TURTLE is a testament to an enduring friendship. Travis (Fantail) and Troy (Turtle) met when they were 18 years old doing Army Officer training in Waiouru. They became best mates, exercising, training, working, and partying. It was their love of life, not their dance moves, that had them meet their future wives on nights out in Auckland during an era of the best music and worst fashion. They shared adventures, mischief and a lot of laughter; there for each other in the best of times and the most challenging.

Sadly in 2005, Troy found out he was dying. He passed in 2006 leaving a wife, twin boys, and a bereft mate.

Troy's final gift was a Pikorua carving symbolising the enduring connection they shared, which is now worn proudly on our uniforms and functions as the ampersand in our logo.

SPECIAL THANKS TO OUR FRIENDS

Martin for many months help curating our wine list
Dan, Jason, Versatile Andy, Leon, Gav, Ed, Chris, Trent, Ross, Monty, Devon and the rest of the team that built what you see with sweat, laughter, aroha, and more than a few beers
Paul Izzard, Jonathan and Sara for designing it
Paul Gunn, the Smales Farm Management team and the Smale family for the vision, the opportunity & the ongoing support
Industry friends too many to name for the guidance & advice
Our staff for making it all come alive and giving it soul
You for visiting!

FROM US

Travis & Sue Field - owners
James Wakefield - general manager
James Wheeler-Gorringe - head chef
Aroha Shepherd - venue & functions
Nick Takashima, Sean Fitzpatrick & Justin Dowling - bar & brewery
& the rest of our team

ngā mihi & thank you for your support